

Home on The Range



Deviled Eggs are probably the most favorite finger picnic foods of all time. This summer, try a few new varieties to add pizzazz to your lunch basket. Although five of the following recipes are stuffed eggs, each one is different. Use a different recipe for each picnic you go to and perhaps you will find a new favorite for get-togethers.

To repeat last week's introduction, please send your full name and address along with your recipes. Unfortunately, many are not complete enough to send out. Therefore, if you have sent LANCASTER FARMING a recipe in the past few months and don't receive a potholder

in a few weeks, do not hesitate to notify us by mail. We will make certain you receive this small token of our appreciation for your help.

Lunch-on-a-Stick

String 1½-inch squares of canned luncheon meat on skewers along with quartered orange slices (cut thick slices and leave peel on), and cooked or canned sweet potatoes.

Boil over slow coals, turning frequently, brushing with Orange Glaze.

ORANGE GLAZE:

Combine:
½ cup brown sugar
½ cup orange juice
¼ cup vinegar
1 tablespoon prepared mustard
Simmer uncovered 10 minutes.

Bacon-Cheese Bites

Wrap one-inch cubes of sharp processed American cheese in partially cooked slices of bacon. Rotate over coals until bacon is done and cheese is melted. Takes just a few minutes.

Icy Nibble

Fill an extra sturdy bowl or ice keeper with crushed ice. Poke in green onions, celery, and carrot strips in porcupine style. Add radishes, pickles, and olives to the snowbank. Set out a variety of cheese dips.

Deviled Eggs

6 hard cooked egg (halved lengthwise)
¼ cup mayonnaise
1 teaspoon vinegar and 1 teaspoon prepared mustard
½ teaspoon salt and pepper
Remove egg yolk; mash and combine with remaining ingredients. Refill egg white using pastry tube if desired. For plump stuffed egg, refill only eight of the whites. Chop extra for salad. Chill thoroughly. For extra flavor and color, add chopped pimiento, olives, or green onion to the yolk mixture.

(Above four recipes)

Mrs. Charles Biehl
Mertztown, Pa.

Chicken Liver-Stuffed Eggs

4 chicken livers
2 tbs. chopped onion
2 tbs. butter
1 tsp. salt
¼ tsp. black pepper
10 hard-cooked eggs, sliced lengthwise
Saute chicken livers and onion in butter for 5 minutes.

Chop very fine and mix with hard-cooked egg yolks. Season with salt and pepper. Stuff into cooked whites.

The World in Your Kitchen

Zippy Deviled Eggs

8 hard-cooked eggs
2 tablespoons mayonnaise
2-3 teaspoons lemon juice
1 teaspoon prepared mustard
1 teaspoon Worcestershire sauce
½ teaspoon salt
¾ teaspoon pepper
Cut eggs in half lengthwise. Remove yolks; mash with fork. Combine with remaining ingredients; blend well. Refill whites using approx. two teaspoons mixture per egg half. Makes 16 deviled egg halves.

Dining With Eggs from Dusk til Dawn

Deviled Eggs

6 hard boiled eggs
2 tablespoons mayonnaise
1 teaspoon salt
Dash of pepper
¼ teaspoon paprika
1 teaspoon prepared mustard
1 teaspoon vinegar
Cut eggs in half lengthwise. Remove egg yolks. Mash with remaining ingredients and refill eggs. Sprinkle with paprika and parsley. Make 12 eggs.

Gloria Loch
Fogelsville, Pa. 18051

Deviled Eggs

6 hard-cooked eggs
¼ cup dairy sour cream
1 teaspoon vinegar
½ teaspoon prepared mustard
2 dashes hot pepper sauce

Backyard Beyond

Remove shells from eggs. Cut a thin slice off either end. At the same time, halve eggs and make the daisy border, like this: With a sharp knife, at middle of egg, make a tiny cut on an angle going just to center. Change angle and cut again to make v-shape. Repeat around egg. Pull halves apart carefully and gently life out yolk. Mash with fork. Combine with trimmings of the white of the egg and other seasonings. Pile back into halves leaving the white petal borders clean. Center each daisy with a slice of radish or pimiento. Choose six lettuce leaves. On each place a large sprig of parsley or watercress for leaves, then add the egg daisies, two per serving, as blooms. Cover and chill until serving time. Makes six servings.

Cheese Ball

1 pk. Old English cheese
2 tablespoons onion
3 tablespoons green pepper
2 tablespoons pickle or pickle relish
1 tablespoon pimiento
3 olives
1 hard boiled egg
½ cup cracker crumbs
salt to taste
4 tablespoons salad dressing
Grind or chop and mix-roll in parsley. Serve on variety of crackers. Serve on crackers.

Mary W. Hoover
Stevens, Pa.

Pennsylvania Special Milk Punch

1 gallon milk
1 dozen eggs
½ gallon butter pecan ice cream

1 teaspoon vanilla

½ teaspoon salt

Dash of nutmeg

Powdered sugar to taste

Blend eggs in blender till well mixed. Add seasonings and milk till blender is full. Pour mixture and remainder of milk into punch bowl. Add softened ice cream. Beat with mixer until well mixed. Makes 25 servings. Keep chilled.

1 large or two small of concentrated lemon juice or juice of 24 lemons

4 lbs. sugar

Ice and water to make five gallons of punch

To hinder dilution, freeze one quart of liquid to be used as ice in the punch.

Mrs. J. Robert Spahr
Lititz, Pa.

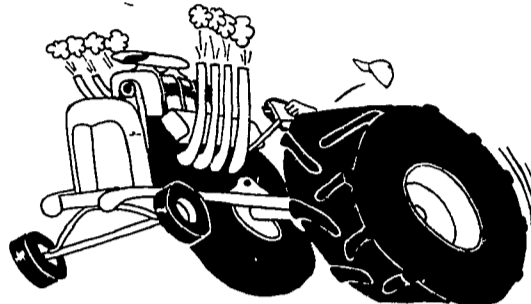
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Punch

1 large can unsweetened orange juice

1 large can unsweetened pineapple juice

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